

PLANOTS 2010



Tipo de Vino: Red Crianza wine

Region: CATALUNYA - SPAIN

Origen: DOQ PRIORAT

Producer: CELLER CAL PLA

Enólogo: Joan Sangenís

Varieties: 50% Garnatxa-50% Carenyena

Vineyards: 100 years old vines, in slate soil , height of 500 m. Oriented mainly to South.

Alc. Vol.: 14%

Elaboration: Traditional. Harvest from the last week of September and October. The average production of 0,5 kg per vine, Macerated for 30 days with the skin. Fermentation temperature 30 degrees in steel tank .

Aging: Aged in oak for 15 months, using new and second used oak .
100% French oak.

NOTAS DE CATA

Taste:

Vibrant dark crimson colour with hints of purple, an intriguing, toasted and mature fruit cake nose with mineral notes, mountain herbs, liquorice and chocolate. Immensely full and powerful on the palate, great concentration of mature fruit from very low yields. A richness of flavours, balsamic, eucalyptus, envelops the senses, reminiscent of the aromatic herbs and llicorella (slate) soil typical of the area. Grand structure and velvety tannins with an enduring and memorable finish. A sensational Priorat wine